COOKERS

USER INSTRUCTIONS

GB

CANDY HOOVER GROUP S.R.L • Via Privata Eden Fumagalli • 20047 Brugherio Milano Italy

GENERAL WARNINGS

Thank you for choosing one of our products. To get the most out of your cooker we recommend that you:
•Read the notes in this manual carefully: they contain important instructions on how to install, use and service this cooker in safety Keep this booklet in a safe place for easy, future reference.
•In the case of the sale or transfer of the appliance, this manual should be given together with the appliance in order to guarantee the proper transfer of the information on installation/usage of the appliance and the relative warnings .
•All accessible parts are hot when the appliance is in operation, take care to not touch these elements. When the cooker is first switched on it may give off acrid smelling fumes-this smoke is harmless we suggest to operate the cookers for 2 hours while empty.

SYMBOLS USED IN THIS USER MANUAL

For easier comprehension, the symbols below are used in this user manual.

Safety Information

Information for Environment Protection

This appliance complies with the EU E.E.C directives.

DECLARATION OF COMPLIANCE

All parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109. The appliance complies with European Directives 73/23/EEC, 89/336/EEC and 90/396/EEC, replaced by 2006/EC, 2004/108/EC and 2003/55/EC, and subsequent amendments. The appliance also complies with 93/68 General Directives and subsequent amendments.

SAFETY HINTS

•The cooker must be used only for the purpose for which it was designed: it must only be used for cooking food. Any other use, e.g. as a form of heating, is improper use of the cooker and is therefore dangerous.
•The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.
•When using any electrical appliance you must follow a few basic rules. If the appliance breaks down or develops a fault switch it off, disconnect it from mains, do not touch it, call the authorised Service.
•This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
•Children should be supervised to ensure that they do not play with the appliance.
•An oven by its very nature becomes very hot. Especially the glass of the oven door. Do not allow children to go near the oven when it is hot, especially when the grill is on.
•Always use gloves to remove food from the oven.
•Always keep your appliance clean, for safety and health reasons. Fat and food residues may cause fire.
•Do not insert your hand between oven hinges. Keep children away.
•Make sure that all the knobs are in the OFF position when the appliance is not in use.
•The oven drawer is to store empty trays or to keep food warm.
•Do not put flammable, explosive or cleaning materials like nylon bags, paper, cloths, etc, into the drawer.
•Use only heat resistant pots and pans. Do not use flammable materials.
• It is dangerous to modify or to attempt to modify the properties of the appliance.
•Particular attention is necessary when you are frying: do not leave the appliance unattended.
•The appliance is heavy. Take care when moving.
•The emission of hot air is normal while the appliance is working. Do not close the vents on the oven.
•Some spillage on the appliance may occur, when placing food on or into the appliance or when removing food with excess fat or water. Clean such residues immediately after cooking, in order to prevent unpleasant smells and possible fires.
• When using any electrical appliance you must follow a few basic rules:
*It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extension.
*Do not pull the power cable to remove the plug from the socket.
*Do not touch the oven with wet or damp hands or feet.
*If the main cable is damaged it must be replaced promptly:
*When replacing the cable, follow the instructions given below:
*Cable replacement must be carried out by qualified technicians. Use only an approved service centre for repairs end ensure that only original parts are used.
*When necessary, remove the power cable and replace it with one of the H05RR-F, H05VVF, and H05V2V2-F type. The cable have the capacity for the electrical current required by the product.
•Do not leave the appliance unattended before it has cooled down.

If the above instructions are not adhered to, the manufacturer cannot guarantee the safety of the cooker.

USEFUL TIPS

•Do not use deformed or unbalanced pans.
•Clean the grill and the fat collecting tray carefully before initial usage.
•When using cleaning sprays, do not spray on heaters or on the thermostat.
•Make sure that oven shelves are correctly placed.
•Do not cover oven parts with aluminium foil.

TECHNICAL DATA

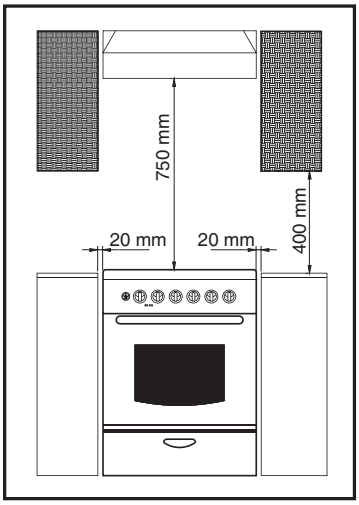
FEATURES	TOTAL ELECTRIC POWER
50 x 60 4 Hilight Heater and Electrical Oven	6.8 kW
60 x 60 4 Hilight Heater and Electrical Oven	8.4 kW

Rating plate (located at the rear of the cooker)

INSTALLATION

Installation have to be made by qualified personnel. The manufacturer have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.
The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
WARNING! Care must be taken regarding where the appliance is placed! It can only be installed in a continuously ventilated room.
Electrical connections must always be disconnected before any repair, installation or modification.
•Before positioning your appliance, check the properties of the energy supply and make sure that your appliance is regulated accordingly.
•The appliance must not be installed near flammable materials (e.g. furniture, curtains, etc.)

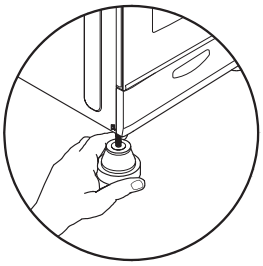
POSITIONING



This appliance is of the "X" type and it has been designed on the presumption that the adjacent work tops will be no higher than the cook top surface.

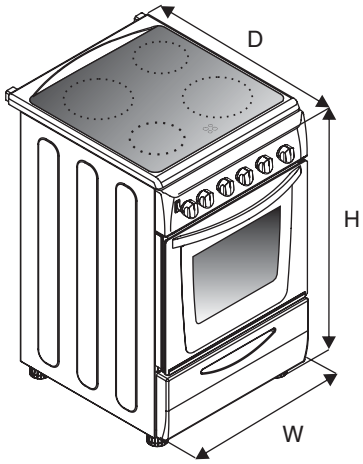
FEET ADJUSTMENT

Your appliance has adjustable feet at the lower corners of its chassis.
The feet can be adjusted individually with the aid of a wrench to guarantee that the oven is perfectly balanced and level, so that any liquids in the pans is horizontal .



DIMENSIONS OF THE APPLIANCE

	50 x 60	60 x 60
Height (mm)	863	863
Width (mm)	510	600
Depth (mm)	600	600

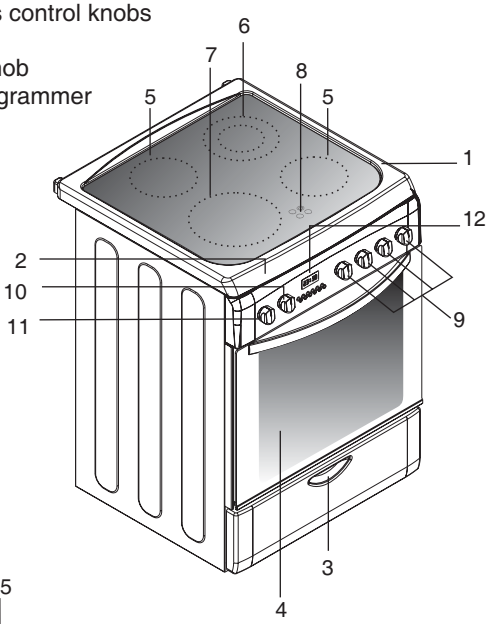


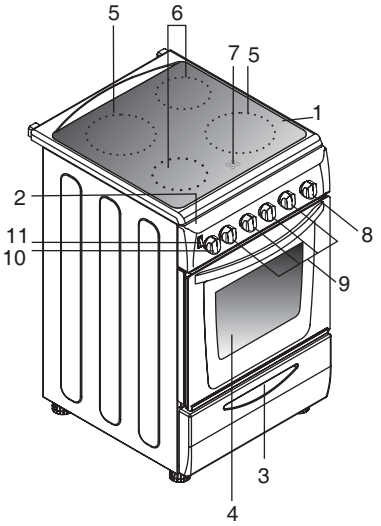
GENERAL APPEARANCE AND DEFINITION OF THE APPLIANCE

This User Manual has been drawn up as a guide for several models. Some of the properties mentioned in this manual may not exist in your appliance.

60 x 60 COOKER

1- Cook top
2- Control panel
3- Drawer
4- Oven door (Front door)
5- Hilight Heater 1200W
6- Double Hilight Heater 1700W
7- Hilight Heater 2300W
8- Warning Lamps
9- Hilight heaters control knobs
10- Oven knob
11- Thermostat knob
12- Electronic programmer



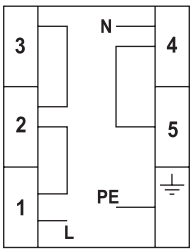
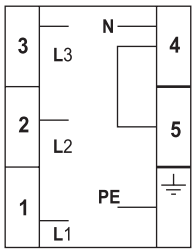


50 x 60 COOKER

1- Cook top
2- Control panel
3- Drawer
4- Oven door (Front door)
5- Hilight Heater 1800W
6- Hilight Heater 1200W
7- Warning Lamp
8- Timer knob
9- Hilight heaters control knobs
10- Oven knob
11- Fan knob

ELECTRICAL CONNECTION

Cookers can be presented with or without enrgy cable. Cable connection should be done by Autorited service according to following instructions.
The electrical connection must be made according to the standards and regulations in force. Before making the electrical connection, check the following:
•Is the capacity of the electrical connections and safety fuses in the building sufficient to cope with the load of the appliance? (Check with the adhesive info label)
•Does the electricity supply line have an earth connection conforming with the standards in force? A proper earth connection must exist in your home. If there is not a proper earth connection at your home, please apply to an authorized technician to deal with this problem.
•Is the socket or the multi-pole switch at a easily reachable point after the installation of the appliance?
•A plug conforming to standards should be connected to the mains cable and the cable should be inserted into a safe socket.
•A multi-pole switch must be used between the appliance and the electricity line if a direct electrical connection to the appliance is required. (It must comply with standards and be appropriate for the load)
The green-yellow ground cable must not be interrupted by a switch. The brown phase cable (from the “L" coded connector of the oven) must always be connected to the phase line of the mains.
•The power line must be positioned so that it is not exposed to temperatures higher than 50° C.
•When the power cable must be changed, a cable with a cross section appropriate to the indicated power must be used. The green-yellow ground cable should be approximately 2 cm longer than phase and neutral cables.
•Check the heaters by switching them on for 3 minutes, after having completed the connection.
•The manufacturer will not accept responsibility for damages arising due to non-compliance with the safety standards.

	Monophase 220-240 V~	Three-phase 380-415V3N~
Fuse	25 A	3 x 16 A
Cable - Section	3 G 2.5 mm^2	5 G 1.5 mm^2
Cable - Type	H05VV-F ou H05RR-F	H05VV-F ou H05RR-F
		
	L1 : Phase shunt 1-2 and shunt 2-3 N : Neutral shunt 4-5 T Earth	1 Phase 2 Phase 3 Phase 5 Neutral shunt 4-5 T Earth

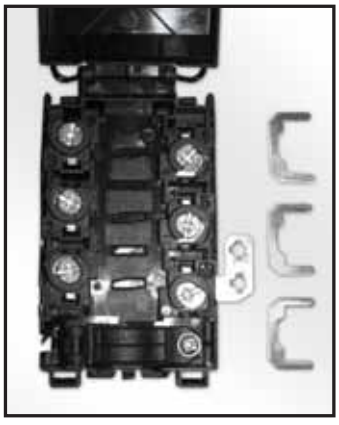
COOKERS WITHOUT ENERGY CABLE

Cable box connection types

1- Monophase connection

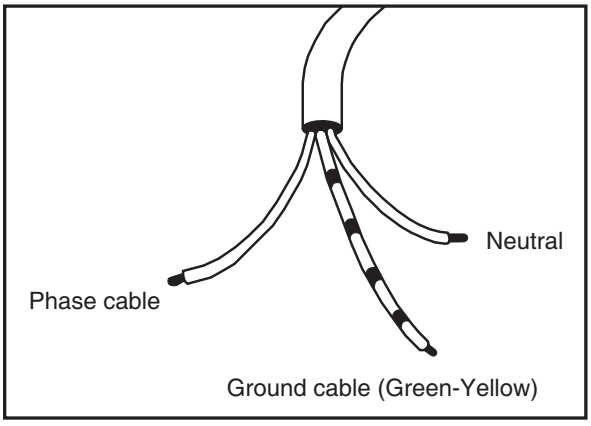
2- Three-phase connection

Attention: A poor clamping can draw away risks dangerous heating at the level of the cable feeding



COOKERS WITH ENERGY CABLE

•Connection is exclusively envisaged under tensions of 220-240V Between phases or between phases and neutral.
•Connect 10/16 amperes to an outlet.



VITROCERAMIC COOKTOP

DESCRIPTION OF COOKING ZONES

Highlight zone
A metallic conductor strip is spread uniformly over the whole surface unit. It is effective within 3 seconds and is suitable for steady, even and also lengthy cooking.
The glass-ceramic cook top benefits from greater heat output which is generated by the highlight cooking zones thereby accelerating the cooking process. Modifications to the design of the hob have not affected the capacity of the glass to withstand high temperatures, but they have improved controllability.
With the "Sprinter" facility, reduced cooking times of up to 15% can be achieved, depending on the method of cooking and the type of saucepans used.

Halo light zone
This is a combination of halogen (1/3) and highlight (2/3). The temperature of this surface unit rises extremely quickly. It is suitable for frying meat, rapid boiling and intensive cooking where a high temperature is required for a very short period of time.

Radiant zone
Even temperature and great stability in maintaining the required temperature. It is extremely precise and offers very good heat diffusion.

COOKTOP COOKWARE ADVICE

Efficient cooking
The extra large highlight zone, will depending on the dimensions of the cook ware and/or the quantity of food being cooked, provide even higher performance levels.
Using good quality cookware is critical for obtaining the best performance from your hob.

Use pans with a large enough diameter to completely cover the surface unit the size of the pan should be no smaller than the heated area. If it is slightly wider the energy will be used at maximum efficiency.

THE CHOICE OF COOKWARE

The following information will help you to choose cookware which will give good performance.

Stainless Steel
Highly recommended. Especially good with a sandwich clad base. The sandwich base combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminium or copper (heat conduction, even heat distribution).

Aluminium
Heavy weight recommended . Good conductivity.
Aluminium residues sometimes appear as scratches on the cook top but can be removed if cleaned immediately. Because of its low melting point, thin aluminium should not be used.

Cast Iron
Usable, but not recommended. Poor performance. May scratch the surface.

Copper Bottom / stoneware
Heavy weight recommended. Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the hob is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass hobs. An over heated copper pot will leave a residue that will permanently stain the cook top.

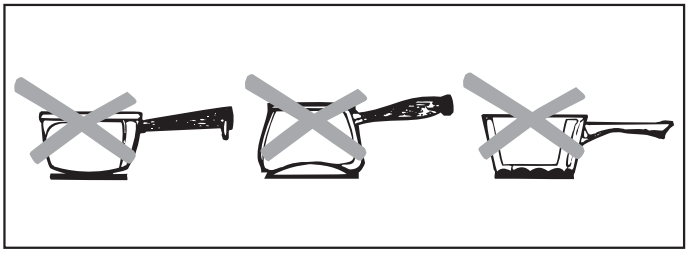
Ensure that the base of the pot or pan is dry
when filling pans with liquid or using one that has been stored in the refrigerator, ensure that the base of the pan is completely dry before placing it on the hob. This will help to avoid staining the cook top.

Always use good quality cookware with perfectly flat and thick bases
Using this type of cookware will prevent hot spots that cause food to stick. Thick metal pots and pans will provide even distribution of heat.

Porcelain/enamel
Good performance only if the base is thin, smooth and flat.

Glass-ceramic
Not recommended. Poor performance. May scratch the surface.

Suitability of Cooking Pans
Keep in mind that larger pans have larger heating surfaces.
This will help them to cook the food faster than pans with smaller heating surfaces.
Always use pan sizes proportionate to the amount of the food to be cooked. In order to prevent splashing, do not use very small pans, especially for foods with excess liquid. If you use excessively large pans for quick cooked foods, sausages and liquids will stick and residues will remain attached to the pan after being emptied.
Closed pans and baking trays or moulds are suggested for cooking sweets. Splashed sugar and juices from an open pan may stick to the cooker surface and will be difficult to remove.This is especially important for pans used for roasting or pressurized cooking at high temperature.
Do not leave burners unattended without a pan or with an empty pan on top.
Check the suitability of cooking pans with respect to the following criteria;
They should be heavy.
They should completely cover the burner surface; they may be a little bigger but no smaller.
Base surfaces should be completely flat and fit well on the cooking surface.
•Some parts of the food may be heated while others remain cold due to the uneven distribution of heat under the pan. Therefore, continuous stirring of the food being cooked is necessary in the case of thin-bottomed pans. Heat is more effectively and evenly distributed with thick-based pans.
•Use of very small pans is not recommended. Wider, low-sided pans are more suitable for more effective and quicker cooking than small, deep pans.
•You cannot shorten cooking time by using a small pan over a large burner. You will only waste gas in this way. However, a pan with a lid will save energy.



USE OF THE OVEN - GRILLING

•Grilling gives food a rich brown colour quickly. Depending on the quantity of the food, you can switch the grill on to different positions. Almost all food can be cooked under the grill except for very lean game and meat rolls.
•Meat and fish that is going to be grilled should first be lightly doused with oil.
•Place a fat collecting tray beneath during grilling. Put some water into the tray to prevent unpleasant smells and to prevent the fat catching fire.
•Grilling is usually preferred for cooking pieces of meat, for example steaks, which are not too thick, different sized meat parts, cleaved hunted birds, fish, some vegetables (e.g. courgettes, aubergines, tomatoes, etc.) together with meat and fish products on spits.
Oil the fish lightly before putting it directly under the grill.
Add salt on meat after cooking, salt fish into the cleavage before cooking.
•The distance from the grill will depend on the thickness of the meat or fish. If the distance is correctly judged, the outer parts will not be burnt and the inside will not remain raw.
•Prevent unpleasant odours and smoke caused by dripping fats and sauces by pouring 1-2 glass of water into the fat-collecting tray.
•You can also use the grill for toasting, toasted bread or sandwiches, for example, and also to cook certain fruits (bananas, grapefruit or pineapple slices, apples etc.). However, fruit must not come into contact with the heating elements.

⚠ Never cover oven inner walls or the bottom with aluminium foil. Accumulated heat can damage the oven enamel and your meal.

SUGGESTIONS FOR COOKING

Traditional Cooking
Heat is generated from the upper and lower heaters. Generally, the middle shelf position is preferable for cooking. However, if the top or bottom surface of the food must be cooked more, place it on the upper or lower shelf.

Convection Cooking (with Fan)
•The food is cooked by evenly distributed preheated air blown into the oven by the help of the fan located on the inside back wall of the oven.
It is possible to cook several dishes simultaneously on different shelves thanks to the evenly distributed heat inside the oven.
•This type of oven is also very useful for defrosting frozen food. It can also be used for sterilizing canned food, preparing fruit syrups, and dehydrating fruits and mushrooms.

COOKING CAKES

•Unless otherwise suggested, preheat the oven for at least 10 minutes before use. Do not open the oven door when cooking cakes otherwise they will not rise (cakes or dishes with yeast and soufflés). The blast of cold air which will enter the oven will prevent rising. You can check whether cakes are properly cooked by inserting a rod into the dough. If the rod comes out dry when you pull it out, it means that the cake is properly cooked. Do not check in this way until at least three quarters of the cooking time has elapsed.

Please keep in mind the following tips
•If the surface of the food is cooked well but it is still raw or partly raw inside, it must be cooked longer at a lower temperature.
•On the other hand, if the surface of the food is too dry, it should be cooked at a higher temperature for a shorter time.

COOKING MEATS

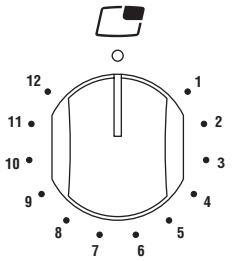
•The minimum quantity of meat to be cooked in the oven is 1 kg. Otherwise, the meat will be too dry.
If you require well done meat, use less fat. If meat has a little fat, there is no need to use oil. If one side of the meat is fatty, place this side up. The melted fat will sufficiently grease the part below. Red meats should be taken out of the fridge at least 1 hour before the cooking.
•Otherwise the meat may become tough due to the temperature difference. Do not use salt before cooking, especially when grilling meat. Salt will draw the blood and juices out of the meat which will consequently prevent the roasting of the upper surface of the meat.
•Add salt to roast meat only after half of the cooking time has elapsed.
•Place the meat to be roasted in a wide, shallow pan.
•Deep sided containers / pans act as a shield against the heat. Meat can be placed in the oven in a heat resistant pan or directly onto the grill. Insert a fat / gravy collecting tray beneath the grill. Sauces must be added at the beginning if the food is cooked for a short time, while it would be better to add sauces in the last half hour if the food is cooked for a longer time.

COOKING FISH

Small fish can be cooked at the maximum temperature from start to finish. Medium sized fish must be cooked at the maximum temperature at the beginning and then the temperature must be slowly reduced. Larger fish must be cooked at lower temperatures from start to finish. Check the cut at the bottom of fish to understand whether it is cooked properly. In order to understand whether the fish properly grilled or not, check the cleavage at the bottom of the fish. The colour (for grilled fish) should be an even matt white. This is not the case for salmon and trout.

CONTROL KNOBS OF THE VITROCERAMIC COOKTOP

HOW TO OPERATE THE COOKTOP
Locate the sign corresponding to the cooking zone that you need.
Turn the control knob to the required cooking setting.
Initially we recommend that the heat zone be set at the highest position until the contents of the saucepan have reached the required temperature; the heat can then be reduced to the required cooking setting.
The residual heat indicator light will come on when the cook top surface temperature reaches 60 degrees or above.
It will remain on even if the cook top is switched off and will only go out when the cook top surface has cooled down.



Positions			Some Tips
1	1-2	**Very Low**	To keep a dish hot, melt butter and chocolate...
2	3-4	**Low**	Slow cooking, sauces, stews, rice pudding poached eggs...
3	5-6	**Moderate**	Beans, frozen foods, fruit, boiling water...
4	7-8	**Medium**	Steamed apples, fresh vegetables, pasta, crepes, fish...
5	9-10	**High**	More intense cooking, omelettes, steaks...
6	11-12	**Very High**	Steaks, chops, frying...

To switch off the cook top, turn the knob to "O".

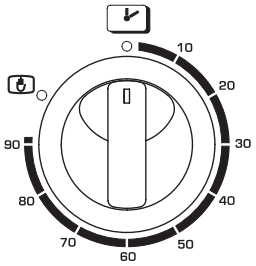
•The oval heating zone consists of two heating areas: a circular area and an oval shaped section. Turn the control knob from 1 to 12 to regulate the circular area. To operate the oval section, simply turn the control knob to position12 and then select a position from 1 to 12.

•The heating area consists of two concentric zones. The inner circle is activated when the knob is turned to any of the positions from 1 to 12.The outer ring will only be activated when the control is turned beyond 12 up to a maximum power.

ELECTRIC OVEN

Position	Oven Function
○	Not in function
	Turn spit and grill heater
	Lamp
	Grill heater
	Grill heater and fan
	Fan
	Upper heating element and fan
	Lower heating element and fan
	Upper heating element, lower heating element and fan
	Lower and upper heating element
	Upper heating element
	Lower heating element

USING THE END OF COOKING TIMER



Mains power to the electric heaters is controlled by the timer. A correct timer position should be selected before using the oven.

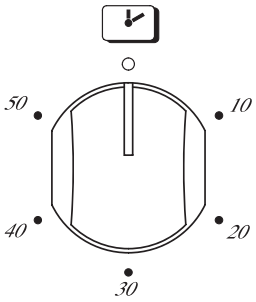
The timer guarantees that the oven will remain switched on for the time required. You can adjust the timer up to 90 minutes.

If the use of the timer is not required and you do not want to programme cooking time, turn timer knob to the " " position.

Some electric ovens have a timer which must be set at the time at which cooking must stop. This control allows for the desired cooking time to be programmed. The oven will automatically switch off at the end of the set time.

The timer will count down from the set time, return to the " O " position, and switch off automatically. For normal use of the oven, set the timer to the " O " position and it will switch off automatically. It can then be used by manual control.

USING THE MINUTE TIMER

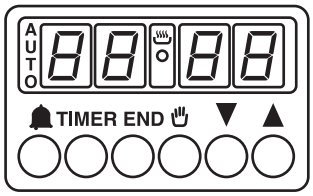


To programme cooking time for the gas oven, turn dial round completely, and then turn it back to the required time. When the time has elapsed, the signal will ring for a few seconds.

USE OF THE ELECTRONIC PROGRAMMER

FUNCTION	HOW TO ACTIVA	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
MINUTE MINDER	•Press and hold the button •Press the buttons ▼ or ▲ to set the required time •Release all the buttons	•When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button)	• Sounds an alarm at the end of the set time. • To check how long is left to run press the button	•Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)
MANUAL FUNCTION	•Press the button •Set the cooking function with the oven function selector	•Turn the oven function selector to position"O"	•Enables you to operate the oven.	•For cooking the desired recipes
COOKING TIME	•Press and hold the TIMER button •Press the buttons ▼or▲ to set the lenght of cooking required •Release all buttons •Set the cooking function with the oven function selector	•When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00(TIMER and ▼▲buttons)	•It allows to preset the cooking time required for the recipe chosen. •To check how long is left to run press the TIMER button. •To alter/change the preset time press TIMER and ▼ ▲ buttons	•At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring.
END OF COOKING	•Press and hold the END button •Press the buttons ▼ ▲ to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector	•At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position "O".	•Enables you to set the end of cooking time •To check the preset time press the END button •To modify the preset time press buttons END+▼▲	•This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •Cooking will start automa-tically at 11:45 (12:30 minus 45 mins) and will continue until the preset end of cooking time, when the oven will switch itself off automatically WARNING! If the END of cooking is Selected without setting the length of cooking time, the oven will start cooking Immediately and it will Stop at the END of cooking time set.

Setting the correct time:



WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing) 0:00 is setting the correct time. This is achieved as follows

• Press and hold the TIMER and END buttons (▸ and ◂)
• Set time with ▼ ▲ buttons
• Release all buttons

ATTENTION the oven only operates if set on manual function or preset time.
N.B.: on some models the symbols ▼ ▲ are replaced by + and -.

COOKING TABLES

Traditional and Hot Air Circulation Cooking Methods; Weights (Gr)

TYPE OF THE FOOD Traditional Cooking Method

Weight (Gr)	TYPE OF THE FOOD	Traditional Cooking Method		Hot Air Circulation Method		Cooking times (Minutes)	NOTES
	CAKES AND DESSERTS						
	Dough with stirred egg	2	180	2 (1 and 3)	160	45 - 60	
	Dough	1	180	2 (1 and 3)	160	20 - 35	
	Small Cakes	2	180	2 (1 and 3)	160	20 - 30	
	Cheese Cake	1	175	2	150	60 - 80	
	Apple Pie	1	180	2 (1 and 3)	160	40 - 60	
	Strudel	2	175	2 (1 and 3)	150	60 - 80	
	Jam tart	2	180	2 (1 and 3)	160	45 - 60	
	Small cakes	2	180	2 (1 and 3)	160	15 - 25	
	Biscuits	2	180	2 (1 and 3)	160	10 - 20	
	Cream cakes	2	100	2 (1 and 3)	100	90 - 120	
	BREAD AND PIZZA						
1000	White Bread	1	200	2	175	45 ~ 60	Inside the closed oven on dishes 8 pieces on a tray Under the grill
500	Rye Bread	1	200	2	175	30 ~ 45	
500	Sandwich	2	200	2 (1 and 3)	175	20 ~ 35	
250	Pizza	1	220	2 (1 and 3)	200	20 ~ 35	
	PASTRY						
	Macaroni	**2**	200	2 (1 and 3)	175	40 ~ 50	
	With vegetable	**2**	200	2 (1 and 3)	175	45 ~ 60	
	Small pastries	**2**	200	2 (1 and 3)	175	35 ~ 45	
	Lasagne	**2**	200	2	175	45 ~ 60	
	MEATS						
1000	Roast beef	2	200	2	175	50 ~ 70	Cook on grill
1200	Roast pork	2	200	2	175	100 ~ 130	Cook on grill
1000	Roast veal	2	200	2	175	90 ~ 120	Cook on grill
1500	British style roast beef	2	220	2	200	50 ~ 70	Cook on grill
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Full size
4000	Turkey	2	200	2	175	210 ~ 240	Full size
1500	Duck	2	175	2	160	120 ~ 150	Full size
3000	Goose	2	175	2	160	150 ~ 200	Full size
1200	Rabbit	2	200	2	175	60 ~ 80	In parts
	FISH						
1000	Whole fish	2	200	2 (1 and 3)	175	40 ~ 60	2 Fishes
800	Fillet	2	200	2 (1 and 3)	175	30 ~ 40	4 Fillets

NOTE :

1) Cooking times do not include pre heating. Preheating the oven for about 10 minutes is advisable especially for cakes, pizzas and breads.
2) Indicates tray positions for cooking several dishes simultaneously.
3) All cooking operations must be carried out with oven door closed.

FOOD TYPES	QUANTITY		COOKING ON GRILL		COOKING TIMES (Minutes)	
	N. OF PARTS	WEIGHT	SHELF POSITION	TEMPERATURE (°C)	UPPER SECTION	LOWER SECTION
Beefsteak	4	800	4	max	10	8
Grilled cutlet	4	600	4	max	12	8
Sausage	8	500	4	max	10	6
Chicken parts	6	800	3	max	30	20
Mixed grill	4	700	4	max	12	10
Milky desserts	4	400	4	max	13	10
Tomato slices	8	500	4	max	12	--
Fish fillets	4	400	4	max	8	6
Scallops	6	---	4	max	12	--
Toast	4	---	4	max	8	--
Bread slices	4	—	4	max	2-3	1

CLEANING AND MAINTENANCE

Before all cleaning and maintenance :
•Disconnect mains voltage.
•If the oven is hot, wait till it has cooled down.
•Never use a steam or high pressure spray to clean the appliance.
•Never use abrasive cleaners, wire wool or sharp objects to clean the glass oven door.
•Clean enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the appearance of the cooker.
It is very important to clean the oven each time it is used.
•Use detergents and abrasive metal pads for the stainless steel grills.
•The glass surfaces such as the top, the oven door and the warming compartment door must be cleaned when they are cold.
•Damage caused by failure to respect this rule is not covered by the guarantee.
•Do not use abrasive products, metal cleaning pads, sharp objects, rough cloths, or chemical products and detergents that can permanently damage the catalytic lining.
•It is a good idea to use deep roasting trays for fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.

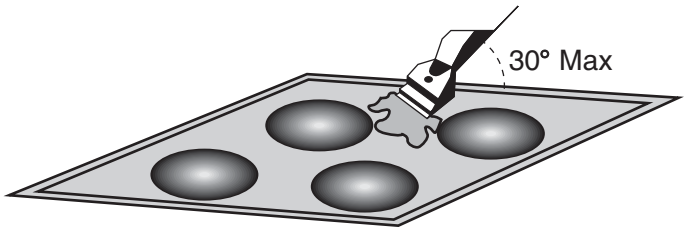
Cleaning of Oven Door
For thorough cleaning of the oven door, it is advisable to remove the same, as shown in below.
Open the door completely, turn the two feet on the hinge arms 180º. Close the door partly by a 30º. Remove the door by slightly lifting the it at this position.
For replacing the door, follow the steps above in the reverse order.
Before carrying out any maintenance work on the hob, allow it to cool down.
Only products, (creams and scrapers) specifically designed for glass ceramic surfaces should be used. They are obtainable from hardware stores.
Avoid spillages, as anything which falls on to the hob surface will quickly burn and will make cleaning more difficult.
It is advisable to keep away from the hob all substances which are liable to melt, such as plastic items, sugar, or sugar-based products.

MAINTENANCE
•Place a few drops of the specialised cleaning product on the hob surface.
•Rub any stubborn stains with a soft cloth or with slightly damp kitchen paper.
•Wipe with a soft cloth or dry kitchen paper until the surface is clean.

If there are still some stubborn stains
•Place a few more drops of specialised cleaning fluid on the surface.
•Scrape with a scraper, holding it at an angle of 30 to the hob, until the stains disappear.
•Wipe with a soft cloth or dry kitchen paper until the surface is clean.
•Repeat the operation if necessary.

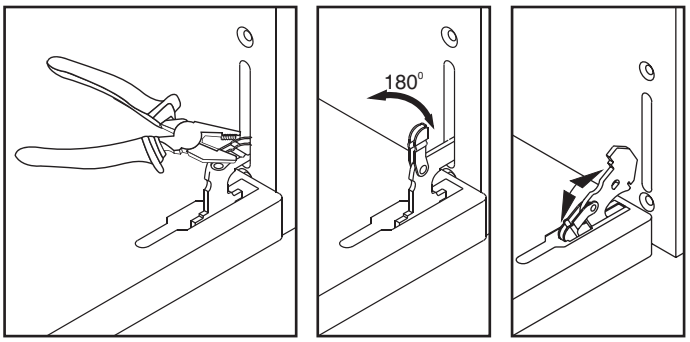
A FEW HINTS
Frequent cleaning leaves a protective layer which is essential to prevent scratches and wear. Make sure that the surface is clean before using the hob again. To remove marks left by water, use a few drops of white vinegar or lemon juice.
Then wipe with absorbent paper and a few drops of specialised cleaning fluid.
The control knobs can be removed for a complete cleaning.

However, you must care not to let any liquid go into the open zones, and then to push the knobs fully on fitting back.
The glass ceramic surface will withstand scraping from flatbottomed cooking vessels, however, it is always better to lift them when moving them from one zone to another

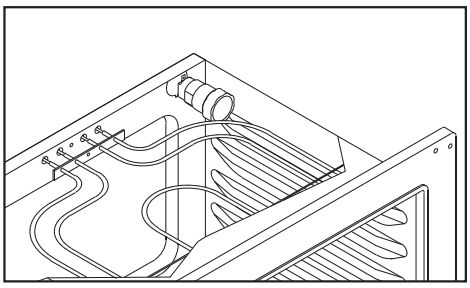


Do not use a sponge which is too wet.
Never use a knife or a screwdriver.
A scraper with a razor blade will not damage the surface, as long as it is kept at an angle of 30°.
Never leave a scraper with a razor blade within the reach of children.
Never use abrasive products or scouring powders.

The metal surround
to safely clean the metal surround wash with soap and water, rinse, then dry with a soft cloth.



To Replace the inside light
• Switch off the mains power supply and unscrew bulb.
Replace with an identical bulb that can withstand very high temperatures.
• Never use steam or a vaporizer for cleaning.



CATALYTIC SELF - CLEANING OVEN

•Special self-cleaning panels covered in a micro-porous coating are available on some of our models. If they are fitted, the oven no longer needs to be cleaned by hand.
•The lining must be porous for self-cleaning to be effective.
•Excessive splattering of fat may block the pores and therefore hinder self-cleaning. This self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.
•If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective, remove surplus grease with a soft cloth or sponge soaked in hot water. All catalytic linings currently on the market have a working life about 300 hours. They should therefore be replaced after about 300 hours.

SERVICE CENTRE & TROUBLESHOOTING

•If the oven is not working, before calling the service centre we recommended that :
•You should check that the oven is properly plugged into the power supply.

The oven does not heat up
Are the oven control knobs at the correct position ?

The cooking time is too long
Has the correct temperature been selected ?

Smoke comes from the oven
It is advisable to clean the oven after each use. If fat which splashes during the cooking of meat is not cleaned, it will cause an unpleasant smell and smoke the next time you use the oven. (See the Cleaning and Maintenance chapter)

The oven light does not come on
•The light might be faulty. To change the bulb, please see the relative page.
•If you have checked the above and the oven still does not work properly, contact the nearest authorized service for assistance
• Model and Production Number (PNC or ENR).

The cooking zones do not simmer or only fry gently
Only use flat-bottomed pans. If light is visible between the pan and the hob, the zone is not transmitting heat correctly.
The pan bottom should fully cover the diameter of the selected zone.

The cooking is too slow
Unsuitable pans are being used. Only use flat bottomed utensils, that are heavy and have a diameter at least the same as the cooking zone.

Small scratches or abrasions on the hob's glass surface
Incorrect cleaning or rough-bottomed pans are used; particles like grains of sand or salt get between the hob and the bottom of the pan. Refer to the “CLEANING” section; make sure that pan bottoms are clean before use and only use smooth bottomed pans. Scratches can be lessened only the cleaning is done correctly.

Metal marks
Do not slide aluminium pans on the hob. Refer to the cleaning recommendations.
You use the correct materials, but the stains persist.
Use a razor blade and follow the “CLEANING” section.

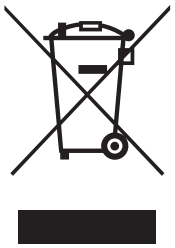
Dark stains
Use a razor blade and follow the “CLEANING” section.
Light surfaces on the hob
Marks from an aluminium or copper pan, but also mineral, water or food deposits; they can be removed using the cream cleaner.
Caramelisation or melted plastic on the hob.
Refer to the “CLEANING” section.

The hob does not operate or certain zones don't work
The shunts are not positioned correctly on the terminal board.
Have a check made that the connection is done in compliance with the recommendations.

The control panel is locked.
Unlock the hob.
Frequency of on/off operations for cooking zones
The on-off cycles vary according to the required heat level:
•low level: short operating time,
•high level: long operating time.

“H” display, residual heat indicator, blinking
The electronic temperature is too high. A technician should verify the fitting in compliance with the recommendations.

PROTECTION OF THE ENVIRONMENT



•After positioning the appliance, packaging materials must be correctly disposed of for safety and environmental purposes.
•Before disposing of old equipment, cut the power cable in order to render the equipment unusable.
•This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
•By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
•The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment
•Disposal must be carried out in accordance with local environmental regulations for waste disposal.
•For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

04.2009 • Code : vitroceran master user manual

GB

The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.